

APPERTISERS

	£ Ample	£ Generous
Homemade Soup of the Day and Toasted Ciabatta Ask your server for todays choice	5	7 
Pressed Peppered Goats Cheese and Apricot Terrine Apricot Chutney, Warm Baguette	6	9
Traditional Scottish Smoked Salmon Caper Berry, Onion and Lemon Salad	10	14
Trio of Tomato Salad Tomato and Basil Sorbet, Pinenut, Roquette Salad	8	11.5 
Tian of Ham Hock Mustard Dressing, Pea Shoot Salad	9	11
Pan Fried Scallops Garlic Chive Mash, Lemon Beurre Blanc	9	12
Pumpkin and Sage Tortellini Orange Braised Endive, Mache Salad Pumpkin and Thyme Vinaigrette	7	9.5 
Smoked Duck Celeriac Ramoulade, Raspberry Dressing	8	10

WARM AND FRESH CRISP SALADS

	£ Ample	£ Generous
Poached Darne of Salmon Saute New Potatoes, Smoked Bacon, Green Beans, Rich Hollandaise	11	15
Honey Glazed Figs Peppered Goats Cheese, Rosettes of Parma Ham, Japanese Spiced Radish, Wasabi Dressing	10	14
Crispy Duck Orange Segments, Watercress and Spiced Potato Salad, Plum Dressing	11	15
Stir Fry Salad of King Prawns Spicy Egg Noodles, Sweet Chilli Essence	12	18
Twice Baked Goats Cheese Souffle Poached Pears, Roquette and Parmesan salad	9	13
Classic Chicken Caesar Salad	11	15

VEGETARIAN

	£
Iman Byaldi (Confit Aubergine, Red Onion Marmalade Sweet Vine Tomatoes, Basil Dressing)	12
Mediterranean Vegetable Ravioli Tomato and Basil Sauce, Leaf Salad	12
Risotto of Wild Mushrooms Peppered Roquette, Mushroom and Tarragon Foam Parmesan Tuille Basket	11
Poached Duck Eggs Toasted Muffin, Buttered Spinach, Bernaise Sauce	10
Market Vegetable Thai Curry Sticky Coconut Rice, Naan Bread, Poppadoms	11

CLASSICS

	£
Braised Shank of South Down Lamb Garlic and Chive Mashed Potato Roasted Root Vegetables, Red Currant Jus	20
Grilled 8oz Rib Eye Steak Chunky Chips, Onion Rings, Portobello Mushrooms Confit Tomato, Side Salad	24
Herb Crusted Lamb Rack Gratin Potatoes, Petit Ratatouille, Red Currant Jus	22
Crispy Pork Belly Pan Fried South Coast Scallops, Parsnip Puree Mache Leaf, Grapes and Raisin Dressing	17
Roasted Halibut Fillet Pumpkin Puree, Celeriac Foam Broad Beans, Saute Cepes	19
Ravioli of Lobster Cream Leeks, Lobster Foam	19
Tempura of Cod Garlic Mashed Potatoes, Pea Puree Tomato Butter Sauce	17
Confit Duck Leg Warm Potato, Smoked Bacon, Green Beans Juniper Berry Jus	17
Roast Fillet of Salmon Coriander Scented Cous-Cous Nicoise Sauce	18



= Suitable for Vegetarians

A suggested 12.5% is added to all bills of which payment is entirely at the discretion of our guest.

DESSERTS

	£
Coffee Panna Cotta Toffee Sauce, Honeycomb Ice Cream	8
Warm Chocolate and Pistachio Brownie Walnut Ice Cream	8.5
Strawberry Cheesecake Strawberry and Balsamic Ice Cream	8
Selection of Local Cheese Chutney and Biscuits	7.5
Warm Spring Berries, Crumble Topping Creme Anglaise	8
Tiramisu Ameretti Biscuits	8.5
Chocolate Assiette Chocolate Cream, Milk Chocolate Ice Cream Chocolate Financier, Chocolate Disk	9

Ice Creams

Choose from:
Rum & Raisin
Cookies & Cream
Vanilla Bean
Strawberry Cheesecake

1 scoop: 2.5

Selection of Coffees: 3.5

Espresso
Cappuccino
Cafe Latte
Freshly Ground Caffetiere

Sorbets

Choose from:
Bramley Apple
Passion Fruit & Mango
Orange & Thyme
Black Cherry

2 scoops: 3.5

Selection of Teas: 3.5

Essential Teas:
English Breakfast
Earl Grey

Herbal & Infusions:
Camomile
Peppermint
Lemon & Ginger
Wild Blackcurrant
Green Tea

WINE BY THE GLASS

White

	Glass	Bottle
Sauvignon Blanc 2007, CJ Pask, Hawkes Bay New Zealand	8	30
Chenin Blanc 2007, Franschoek, South Africa	5.5	20
Pinot Grigio 2007, Colle Sori, Italy	6.5	24
Reserva Chardonnay, Terrazas, Argentina 07	7.5	28
Chablis 2006, Domaine des Malandes, France	9	34
Rainer Wess, Gruner Veltiner, Austria	8.5	32

Red

Chateau La Gatte 2006, Bordeaux, France	8.5	32
Celler De Caocanes, Monsant, Mas Donis Negre Spain, 2007	5.5	20
Musar Mosaic Red, Lebanon, 2006	7	26
Gimblett Road Cabernet, Merlot, Malbec 2005 CJ Pask, Hawkes Bay, New Zealand	8	30
Fleurie, La Madone 2006, Burgundy, France	8	30
Malbec Reserva, Terrazas, Argentina, 2006	7.5	28

Rose

Pinot Grigio Rose, Ca'Salore, 07 Italy	6	23
Sancerre Rose, Domaine Jean - Jacques Bardin '06 France	N/A	32

Champagne and Sparkling Wine

125ml Gls

Brice, Brut Tradition NV	9.5	49
Brice, Brut Rose NV	12.5	60
Nyetimber, Classic Cuvee 2001	11.5	58
Veuve Cliquot NV	12	57
Laurent Perrier Rose NV	N/A	85
Joseph Perrier, Blanc de Blanc NV	12.5	60
Dom Perignon 1999	N/A	160

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Wines and Vintages subject to availability